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STUDERENDE.AU.DK

AU COURSE CATALOGUE

You are here: AU » Education » Course catalogue » Enzymes in Food Production

← Back to results

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Enzymes in Food Production

Description of qualifications
To give the student knowledge of enzymatically catalysed processes of significance for food production, including enzymes occurring naturally in the raw material and enzymes used during processing.

At the end of the course, the students are expected to have such qualifications within the scientific field of the course that they are able to:

ECTS	5
Period	Quarter 2 2016
Level	Master



AARHUS UNIVERSITY

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Presentations

E15Q2 - Enzymer i fødevarerproduktion [330112U002]

Teaching

- Literature
- Presentations
- Lab exercises

Week 45

week 46 - Monday
Dear students,

My name is Morten Rahr Clausen and I am responsible for the teaching on Monday the 9th the practical exercises in Arsløv.

I have now uploaded material for the lectures. The subject is enzymes in fruits and vegetables lipoygenase and polyphenoloxidase.

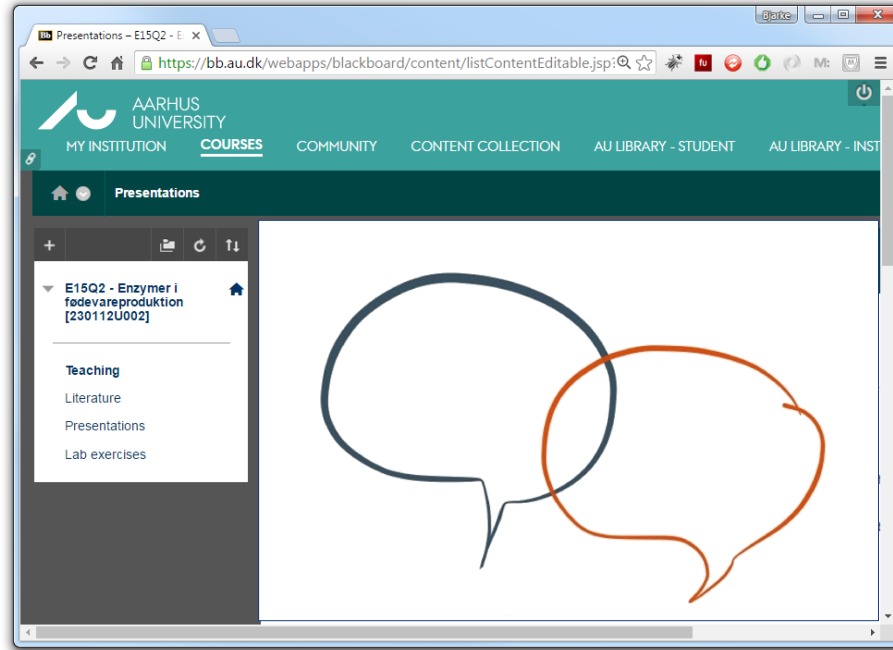
The material includes:

- Lecture note about lipoygenase and polyphenoloxidase (LOX_presentation.pdf and PPO_presentation.pptx)

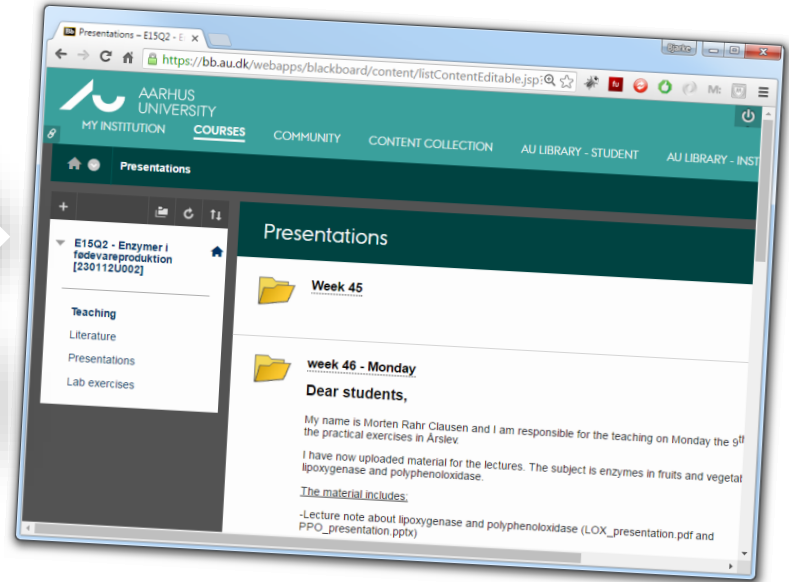
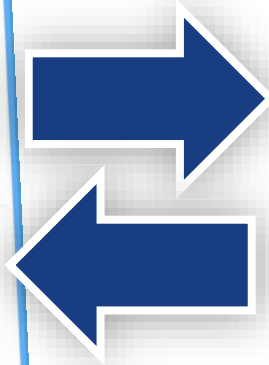
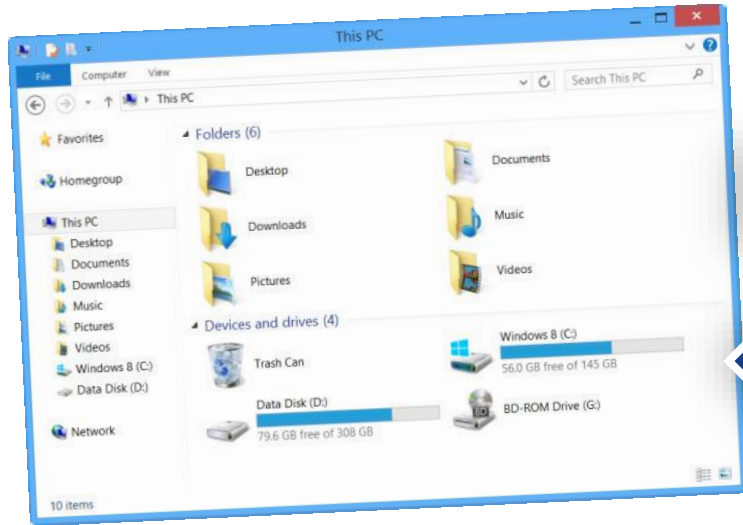
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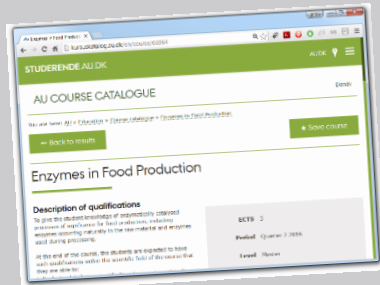


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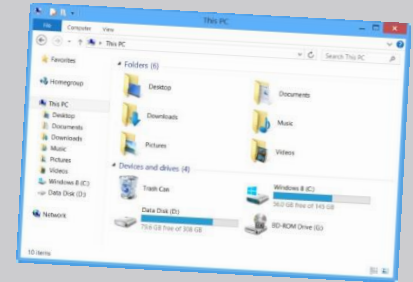
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